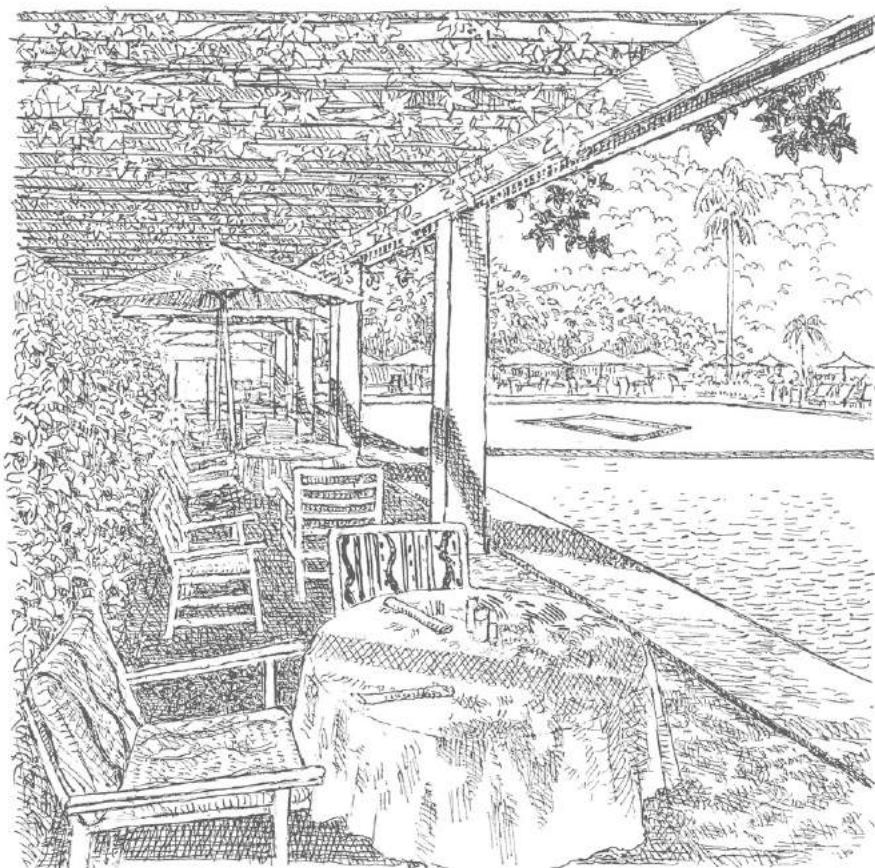


Es Moli

H O T E L



GELDART 2017



SA FONT DES MOLÍ
RESTAURANT



SA FONT DES MOLÍ

RESTAURANT

HORARIO

RESTAURANTE

JUNIO - SEPTIEMBRE
13:00h - 22:00h

MARZO, ABRIL, MAYO, OCTUBRE
13:00h - 16:00h

*En caso de mal tiempo
les atenderemos en el
Bar Salón.*

OPEN

RESTAURANT

JUNE - SEPTEMBER
01 p.m - 10 p.m.

MARCH, APRIL, MAY, OCTOBER
01 p.m - 04 p.m.

*In case of bad weather
we will attend you in the
Lounge Bar.*

GEÖFFNET

RESTAURANT

JUNI - SEPTEMBER
13:00 - 22:00 Uhr

MÄRZ, APRIL, MAI, OKTOBER
13:00 - 16:00 Uhr

*Bei schlechtem Wetter
erwarten wir Sie in der
Salon Bar.*

OUVERT

RESTAURANT

JUN - SEPTEMBRE
13h00 - 22h00

MARS, AVRIL, MAI, OCTOBRE
13h00 - 16h00

*En cas de mauvais temps,
nous vous accueillerons au
bar du salon.*

Estimado cliente, si es usted vegetariano, vegano, celíaco o tiene intolerancia y/o alergia a algún producto, rogamos ponga atención a los alérgenos indicados en cada plato. No dude en consultar con el Maître.

Dear guest, if you are vegetarian, vegan or celiac or have an intolerance and/or allergy to any product, please take note of the allergens indicated for each dish. Do not hesitate to contact our Maître.

Sehr geehrter Gast, wenn Sie Vegetarier oder Veganer sind, Glutenunverträglichkeit oder Allergien gegen einzelne Produkte haben, beachten Sie bitte die zu jedem Gericht angegebenen Allergene. Wenden Sie sich auch gern an unseren Maître.

Cher client, si vous êtes végétarien ou végétalien ou si vous avez une intolérance au gluten ou des allergies contre certains produits, veuillez prendre note des allergènes indiqués pour chaque plat. N'hésitez pas à contacter le maître d'hôtel.



CEREALES
CON GLUTEN

CEREALS
WITH GLUTEN

GLUTENHALTIGES
GETREIDE

CÉRÉALES CONTENANT
DU GLUTEN



LÁCTEOS

DAIRY PRODUCTS

MILCHPRODUKTE

PRODUITS LAITIERS



HUEVOS

EGGS

EIER

ŒUFS



SOJA

SOY

SOJA

SOJA



APIO

CELERY

SELLERIE

CÉLERI



MOSTAZA

MUSTARD

SENF

MOUTARDE



DIÓXIDO DE AZUFRE
Y SULFITOS

SULFUR DIOXIDE
AND SULPHITES

SCHWEFELDIOXID
UND SULFITE

DIOXYDE DE SOUFRE
ET SULFITES



PESCADO

FISH

FISCH

POISSON



CRUSTÁCEOS

CRUSTACEANS

KRUSTENTIERE

CRUSTACÉS



MOLUSCOS

MOLLUSCS

MOLLUSKEN

MOLLUSQUES



FRUTOS SECOS
CON CÁSCARA

NUTS

NÜSSE

FRUITS SECS
À COQUE



CACAHUETES

PEANUTS

ERDNÜSSE

CACAHUÈTES



ALTRAMUCES

LUPINES

LUPINEN

LUPINS



SÉSAMO

SESAME

SESAM

SÉSAME

STARTERS AND SALADS

Langostinos and avocado salad with cocktail sauce 15,25€

Cooked langostinos (prawns), avocado, cocktail sauce, orange segments, cherry tomato, diced onion, chopped chives, lettuce

Beef Carpaccio with Foie Gras, Parmesan cheese and "Cipriani" sauce 16,25€

Carpaccio, chopped chives, pine kernels, Foie Gras, cherry tomato, capers, rocket, sliced Parmesan and Cipriani sauce

Crispy free-range chicken breast salad with Parmesan cheese and Caesar dressing 14,25€

Crispy chicken, romaine lettuce, sliced Parmesan, cherry tomato, Caesar dressing and bread croutons

Mediterranean Salad 13,25€

Tuna, anchovies, olives, asparagus, boiled egg, tomato, onion, cucumber, balsamic vinaigrette

Smoked salmon salad with white asparagus, pickled onions and crème fraîche 14,25€

Smoked salmon, cucumber pearls, asparagus, cherry tomato, pickled onions, crème fraîche

Caprese salad (optional: soya cheese) 13,25€

Tomato, Mozzarella, Pesto sauce, rocket, escarole, pine kernels

Ginger marinated red tuna salad with avocado and oriental vinaigrette 16,75€

Tuna cubes, avocado, cherry tomato, Wakame algae, vinaigrette, green oil, spicy mayonnaise

Goat cheese salad with pear chutney and walnuts (optional: soya cheese) 14,00€

Goat cheese rondelle, mixed greens, caramelized walnuts, pear chutney, Port wine reduction, cherry tomato

Quinoa salad with smoked codfish and a mango and soy vinaigrette 12,75€

Quinoa salad, sliced codfish, lettuce, mango and soy vinaigrette

Andalusian Gazpacho 8,50€

Gazpacho, diced tomato, diced white bread, diced cucumber and diced red pepper

PASTA AND SAUCES

PASTA **SAUCES** 14,75€

Tagliatelle

Pesto

Penne

Bolognese

Spaghetti

Arrabbiata

Carbonara

Tomato and basil

All prices include VAT

HAMBURGER AND SANDWICHES

Black Angus Burger with bacon and Emmental cheese 17,25€

Beef, bacon, onion, lettuce, tomato, pickled cucumber, Emmental cheese

Seitan Burger with soya cheese 16,25€

Salmon Burrito with guacamole 14,25€

Wheat flatbread, smoked salmon, guacamole, sour cream, iceberg lettuce

Pastrami sandwich with smoked Ulloa cheese, mustard and rocket 14,50€

Sliced pastrami, mustard mayonnaise, Ulloa cheese, pickles and rocket

Our classical Club Sandwich 13,75€

Sliced chicken, hard-boiled egg, bacon, lettuce with mayonnaise, tomato

Tuna sandwich with chives 10,50€

Tuna, boiled egg, lettuce, mayonnaise, Sofrito sauce, chopped chives, tomato

Grilled cooked ham and Emmental cheese sandwich 9,75€

Sliced Emmental cheese, sliced cooked ham

Vegetarian sandwich 9,00€

Avocado, cucumber, white asparagus, lettuce with mayonnaise, tomato

Pita bread with marinated chicken and Tzatziki sauce 14,75€

Pita bread, marinated chicken, iceberg lettuce, cucumber, onion, Tzatziki sauce

Mixed "Pa amb Oli" with Iberian ham and Torralba Mahón cheese 15,75€

Majorcan bread, olive oil, Ramallet tomato, Iberian ham and Torralba Mahón cheese

MEAT AND FISH

Free-range chicken breast with French fries and a salad 16,00€

Black Angus entrecote with French fries and a salad 18,50€

Iberian secret fillet of pork marinated in herbs with French fries and a salad 17,50€

Squid with baked potato and vegetable skewers 14,50€

Grilled sole with baked potato and grilled vegetables 19,00€

Sea bass or gilthead "on the back" with herb oil 20,00€

Served with baked potato and grilled vegetables

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